



Tuscan Panzanella Salad with Roasted Tomatoes and Mini Mozzarella

Vinaigrette

2 tablespoons white wine vinegar
1 small shallot, minced
2 medium cloves garlic, minced
½ teaspoon Dijon mustard
¼ cup extra-virgin olive oil, divided
2 tablespoons thinly sliced fresh basil
Sea salt and freshly ground black pepper

Salad

2 cups diced Italian bread
½ pound vine ripe tomatoes, chopped
¼ cup diced fresh mozzarella
¼ cup diced cucumber
¼ red bell pepper, finely diced

- Whisk together the vinegar, shallot, garlic and mustard in a mixing bowl.
- Slowly whisk in olive oil; season with basil, salt and pepper.
- Add bread, tomatoes, mozzarella, cucumber and pepper to mixing bowl.
- Toss with dressing. Serve.

Chicken a la Provençal

1 chicken breast, cut into thin cutlets
½ onion, diced
1 clove garlic, sliced
1 tablespoon tomato paste
1 teaspoon herbs de Provence
¼ teaspoon crushed red pepper flakes
1 teaspoon honey
½ cup petite diced tomatoes, with juice
½ cup chicken stock
¼ cup roasted red peppers, sliced
½ teaspoon capers, roughly chopped

- Pre-heat a medium sauté pan over medium heat with 2 tablespoons oil until warmed, about 1 minute.
- Season chicken with salt and pepper.
- Cook chicken, turning once, until golden brown and just cooked through, about 3 to 4 minutes per side.
- Remove chicken from the pan; keep warm.
- Add onion and garlic; cook until onion is translucent, about 1 minute.
- Add tomato paste, herbs, and crushed red peppers; cook until slightly darkened, about 45 seconds.
- Add tomatoes, chicken stock, honey and roasted red pepper; bring to a simmer and cook until thickened.
- Stir in capers; cook until heated through.
- Adjust seasoning; serve over chicken.



Traditional Shrimp Pad Thai

Sauce

3 tablespoons white wine
2 tablespoons water
2 tablespoons fish sauce
1 tablespoon soy sauce
1 teaspoon chili garlic paste
3 tablespoons brown sugar

Stir-Fry

8 ounces rice noodles
½ pound shrimp, peeled and deveined
2 to 3 scallions, sliced (keep green and white part of scallions separate)
2 cloves garlic, sliced
½ cup shredded cabbage
½ cup julienned carrot
1 teaspoon minced ginger
1 jalapeño, seeded and minced
1 large egg, lightly beaten
½ cup cilantro, coarsely chopped
¼ cup peanuts, roasted & salted
Lime wedges

- In a small bowl, combine sauce ingredients; stir to dissolve sugar. Set aside.
- Soak noodles in warm water until pliable; drain.
- Bring a wok to medium-high heat; lightly with oil.
- Allow pan to preheat 2 to 3 minutes until oil is shimmering but smoking.
- Add shrimp; stir-fry until center is just cooked through; remove from pan.
- Add white portion of scallion, cabbage, carrot, garlic, ginger and jalapeno; stir-fry 1 to 2 minutes.
- Push vegetables to side. Add egg; scramble until cooked.
- Add noodles and ½ of pad Thai sauce, stir fry until noodles are al dente (continuously stirring).
- Add remaining sauce and reserved shrimp; simmer just until thickened and sauce coats noodles.
- Remove from heat and taste noodles, adjust seasoning with fish sauce and sambal.
- Top with peanuts, green portion of scallions and cilantro. Garnish with lime wedges.